

# Country BBQ Chicken Legs



PREPARATION TIME  
10 minutes



COOKING TIME  
40 minutes



PERFECT PARTNER  
baked beans



Ready for a picnic? There's no need to purchase expensive prepared chicken to tote along.

Double this recipe and chill the leftovers for up to 3 days. Pack with coleslaw and biscuits for a cold lunch.

## SHOPPING LIST

- chicken legs with thighs
- white Worcestershire sauce

## ON HAND

- mayonnaise • mustard • honey
- salt • pepper • garlic • cumin
- chili powder • onion powder

## INGREDIENTS

- 4 chicken legs with thighs
- 1/4 cup white Worcestershire sauce
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

### BARBECUE SAUCE:

- 2 tablespoons honey
- 1/2 cup mayonnaise
- 2 tablespoons prepared mustard
- 1 clove garlic, minced
- 1 tablespoon chili powder
- 1 teaspoon onion powder
- 1/4 teaspoon ground cumin

SERVES **4**

## COOKIN' *Express*

- To make cleanup easier, spray the grill with cooking spray before heating. Don't spray over the hot coals—it may cause a flare-up.
- Cold sauce will prolong the cooking time. Keep the sauce warm in a heavy saucepan on the top grill rack.

### Make Ahead

Pull leftover chicken from the bone and use the tender dark meat in your favorite chicken casserole recipe or in a savory chicken salad.

### ♦ VARIATION

*Beef or pork ribs taste wonderful when brushed with this zesty barbecue sauce.*

**1** Place chicken in a large saucepan; add enough water to cover. Bring to a boil over medium-high heat; reduce heat. Simmer, covered, for 20 minutes; drain. Place in a shallow dish.



**2** Meanwhile, prepare sauce. Mix honey, mayonnaise and mustard in a bowl; blend well. Add garlic, chili powder, onion powder and cumin; mix well and set aside. Reserve 1/4 cup barbecue sauce.

**3** Preheat grill or broiler. Brush chicken with Worcestershire sauce. Sprinkle with salt and pepper. Place chicken on grill or broiler pan. Brush with barbecue sauce.



**4** Grill or broil chicken, turning frequently, for 20 minutes. Brush chicken with reserved barbecue sauce just before removing from the grill.